

PRESS RELEASE

Opening of company restaurants with a comprehensive hygiene and service concept

Klüh Catering serves again

Düsseldorf, 27.05.2020 Klüh Catering, the fifth largest contract caterer in Germany and market leader in the care sector, is responding to the resumption of catering in numerous company restaurants and cafeterias with a well-conceived hygiene and service offer. Comprehensive measures such as taking temperatures before starting work and cleaning with disinfectants after each table guest serve to protect both customers and employees.

After the long "lockdown", the catering division of the Düsseldorf family business Klüh aims both to gain the trust of the guests and to revive their desire for culinary enjoyment. Klüh Catering's Managing Director Thorsten Greth: "We are starting with the best springtime recipes. That's good for the soul and an important source of strength for the body."

To ensure a safe framework for the resumption of catering in clinic restaurants and businesses, Klüh Catering has developed its own in-house logistics. Among other things, this means that all employees have their temperatures taken with an infrared thermometer before starting work and that, alongside obvious requirements such as regular hand hygiene, respiratory protection and disinfectant dispensers, the newly defined house rules are bindingly observed.

Cutlery individually shrink-wrapped or folded

Accordingly, certain paths are designated in the restaurants, which should largely exclude encounters. Barrier tapes, information stickers on the floor and hygiene instructions on the tables serve for visual communication, and cutlery is provided individually shrink-wrapped or folded to prevent cross-contamination. Also to this end, pepper and salt are no longer provided in pots, but in individually portioned sachets. The hygiene measures in all the restaurants also include the thorough daily cleaning of tables and chairs as well as the additional disinfection after each table guest. Under the hashtag #welcomeback, the company provides further information on the Internet.

As in all restaurants, the company restaurants and cafeterias managed by Klüh Catering collect the data of external visitors.

Klüh Catering's Managing Director Greth: "Solidarity, care and a sense of responsibility have never been more important than in this special time. We therefore put great emphasis on safety and transparent communication in order to ensure responsible provisioning."

In order to meet the requirements of customers, Klüh offers a wide range of services that go beyond the norm. These include, for example a "wishing table" service à la take-away with delivery to your workplace or even to your home office. The "Klüh-Food-Porter" offers sandwiches, bakery products, fresh fruit and drinks in-house on a "vendor's tray". The range also includes sustainable lunch boxes in which various dishes can be separately, freshly and hygienically transported and also cooked in the microwave as desired.

**About Klüh:**

Klüh Service Management GmbH is a global multi-service provider. Founded in 1911, the company has decades of experience in the area of infrastructural services. The departments Cleaning, Catering, Clinic Service, Security, Personnel Service, Airport Service and Integrated Services offer both individual services as well as multiservice concepts. With more than 52,000 employees in eight nations, the company achieves sales of around 852 million Euros (2019). Klüh Catering contributes to this with sales of 215.9 million Euros.

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